

THE LOVE OF WAH SOUNG

By A. H. Martin

As the sturdy figure paused under the balcony and gazed upon her with interested eyes, Wah SounG shivered with suppressed excitement and hid her blushing face behind her fan.

Suddenly Wah SounG with difficulty suppressed a tiny scream. The tall blonde stranger had laid hold of a creeper that twined its graceful length round the supports of the balcony and was climbing up.

For an instant the girl hesitated whether to flee behind the protecting walls or await the advance of the bold invader. The thud heart beat with terror, but her curiosity prevailed over the call of generations of slavery and fear of the horror that would follow detection.

Gently he addressed her in the language of her fathers, and she, taking heart, answered his greetings with soft words and smiles.

After many minutes the man slipped cautiously into the embrace of the creeper and stole from her presence. She had his pledge that he would return at the same hour on the next night, and she had promised to be there.

But as she turned away from the street her mother seized her roughly and struck her furiously in the face.

And with many blows she dragged the weeping Wah SounG into the house.

The moon shone brightly from her throne in the darkling sky and the waves lapped gently against the sides of the wharves.

On the other side of the narrow street strolled a man and a woman. Their laughter floated up to the window, borne on the unfeeling wings of the night wind.

Wah SounG rubbed her bare shoulders where the strokes of the whip glared redly, and bowing her head in her aching arms, wept.

Offenses Against the Eyes.

The first offense against the eyes is reading with a poor light. This requires the ciliary muscle to do extra work to sharpen sight.

Reading on trains is our third offense, the motion causing such frequent changes of focus and position as to tax the muscles of accommodation as well as the muscles of fixation.

Thackeray's Poets.

Thackeray's favorite poets were Goldsmith and the "sweet lyric singers," Prior, whom he thought the easiest, the richest, the most charmingly humorous of English lyrical poets, and Gay, the force of whose simple melody and artless ringing laughter he appreciated.

NEW IDEAS IN DESSERTS.

Delicious Dishes Will Be Welcome Change in the Menu.

A recipe from a western cook for a maple mousse that is simply prepared and costs no more than a quart of ice cream:

Beat until light and foamy the yolks of four eggs, and put them in a double boiler with one cup of maple syrup. Cook, stirring constantly, for 15 minutes, then remove from the fire and beat until quite cold.

For further freezing, have a thick layer of shaved ice in your pail, set the mold in, sprinkle in a little salt over the ice, then fill the pail with alternate layers of ice and salt.

There are some women who dislike to fuss with cracking and shaving ice, and numerous jellies and creams can be prepared that are quite as delightful and refreshing as the frozen variety.

Chop finely a medium-sized pineapple, add to it one cup granulated sugar, and let simmer 20 minutes, then add one-third of a box of gelatin, which has been dissolved in one-half cup of water.

DUMPLINGS FOR THE STEW.

Light and Palatable Accompaniment to Chicken.

Stew a chicken in enough salted water to cover until tender. While chicken is cooking prepare dumplings as follows: Boil six large potatoes until done, then mash or put through potato ricer while hot.

Salt the potatoes to taste, add pepper, nutmeg, one tablespoon sweet marjoram, three eggs, the browned bread and flour enough to shape into dumplings. Shape one and drop into boiling water to fry.

When chicken is tender, take out and place on hot platter in warm place. Be sure that there is enough broth left to boil dumplings by adding a little more boiling water if necessary.

Drop in the dumplings, boil from five to seven minutes, or until done; take out, place around chicken and thicken the remaining broth with about two-thirds cup flour that has been cooked in one-half cup butter.

Tub Cheese.

Many years ago I used to see this peculiar cheese prepared, says a writer in the Boston Globe. Fresh, sweet milk was used, and the curds were set with rennet in the usual way.

Mustard Sauce.

Put two tablespoonfuls butter in a saucepan over the fire and heat without browning. Mix in two tablespoonfuls of flour and pour in gradually a pint of hot stock or water, stirring until thickened and perfectly smooth.

For a cold mustard sauce to serve with meats rub a quarter of a cup of mustard smooth with a tablespoonful of olive oil and a teaspoonful each of onion juice, sugar and paprika.

Smooth Lunch Cloths.

To have lunch cloths and centerpieces without creases from having been folded is difficult. Either save the heavy pasteboard rolls that pictures and calendars come in or make a roll of heavy paper about twice as large around as a broom handle; and, by the way, an old broom handle serves to start the roll of paper on, having two lengths, one about a foot long for small linen pieces and another about three feet long for larger pieces, and roll the freshly ironed linens on these rolls and keep in linen drawers ready for use and it will not be necessary to iron the creases out of each piece, as is the case when they are folded.

Chocolate Ann.

Three cups of white sugar, one cup milk, one-fourth teaspoonful cream of tartar, two squares of chocolate, one tablespoon of butter, one tablespoon of vanilla; boil sugar, milk and cream of tartar nine minutes, or until it will form a soft ball; add chocolate (melted) and butter; cook one minute longer; remove from fire; add vanilla; beat vigorously for one or two minutes, then pour in pans; mark in squares.

VALUE OF ORANGES

ONE OF THE MOST HEALTHFUL OF FOODS.

Many Delicious Dishes That Can Be Prepared from This Royal Fruit—Omelet That Will Be Appreciated.

Medical men say that an acid orange eaten daily before breakfast from December to April tends to produce a condition of almost perfect health. It is well known that singers consume large quantities of oranges, the juice of the fruit being considered specially good for the voice.

Orange Omelet.—Beat the yolks of six eggs with seven teaspoonfuls of powdered sugar. Whip the whites to a stiff froth and pour the egg and sugar mixture over them. Mix lightly, at the same time adding the juice and grated outside rind of a large orange.

Orange Roly Poly.—Peel, slice and seed four sweet oranges. Sift together one pint of flour, one tablespoonful of baking powder and one-quarter of a teaspoonful of salt. Rub into this two tablespoonfuls of butter and mix in sufficient sweet milk to make a soft dough.

Orange Pudding.—Take three oranges, the juice of half a lemon, one pint of milk, one tablespoonful of cornstarch, one cupful of sugar, two eggs and one-fourth of a teaspoonful of salt. Peel the oranges and cut them into pieces half the size of a nutmeg, taking out the tough portions in the center.

Setting the Pace. The careful housekeeper whose heart is thoroughly in her work and whose aim it is to make her household run on oiled wheels will soon discover that it lies with her to set the pace in energy, carefulness, tidiness and punctuality.

English Yorkshire Pudding.

One-half pound of flour, one pint of milk, two eggs and a pinch of salt. Beat the eggs and salt, add part of the milk, then the flour and rest of the milk. I like a fork the best to mix with. I melt some butter or dripping and put in my muffin pans and have my pans hot.

Worcestershire Sauce.

Add to one quart of vinegar one-half ounce cayenne pepper, two heads garlic, chopped; three anchovies, mashed; two teaspoons ground cloves, three teaspoons of allspice, two blades of mace, one-half teaspoon each cinnamon and ginger. Let stand 24 hours. Strain, add the juice of a lemon. Cork and set aside for ten days. Pour in a crock and skin, bottle and seal.

With the Squabs.

For a sauce for fried squabs turn a cupful of hot water flavored with beef juice or a good stock into the pan in which the squabs are cooked, add six or eight button mushrooms cut in pieces, pepper and salt, and cook for five minutes. Then season with a tablespoonful of flour rubbed smooth with two tablespoonfuls of butter.

Cranberry Jelly.

One quart cranberries, one pint sugar, one-half pint water; wash and pick over cranberries, put in a saucepan with sugar and water; boil 12 minutes; wash the berries on side of kettle while boiling; strain through a coarse wire sieve; put in mold. When cold turn out on dish. Any one can make this jelly and be sure of success.

Taft and Sherman.

There was but little doubt about whom the Chicago convention would nominate for president, the question of who would be the vice-presidential candidate was an open question.

"I feel that the country is, indeed, to be congratulated upon the nomination of Mr. Taft, I have known him intimately for many years, and I have a peculiar feeling for him because throughout that time we worked for the same object, the same purposes and ideas. I do not believe there could be found in all the country a man so well fitted to be president."

"He would be as emphatically a president of the plain people as Lincoln, yet not Lincoln himself would be freer from the least taint of demagoguery, the least tendency to arouse or appeal to class hatred of any kind."

of the business man, of the property owner.

"No matter what a man's occupation or social position, no matter what his creed, his color or the section of the country from which he comes, if he is an honest hard-working man, who tries to do his duty toward his neighbor and toward the country, he can rest assured, that he will have in Mr. Taft the most upright of representatives and the most fearless of champions."

The name Sherman has been prominent all through American history. From the date of the Colonial history until now it has been prominently identified with our country's history.

Roger Sherman was a signer of the Declaration of Independence. The names of John Sherman and William T. Sherman are still fresh in the memories of every American.

Rev. I. W. Williams Testifies.

Rev. I. W. Williams, Huntington, W. Va., testifies as follows: "This is to certify that I used Foley's Kidney Remedy for nervous exhaustion and kidney trouble, and am free to say that Foley's Kidney Remedy will do all that you claim for it."

The function of the kidneys is to strain out the impurities of the blood which is constantly passing through them. Foley's Kidney Remedy makes the kidneys healthy. They will strain out all waste matter from the blood. Take Foley's Kidney Remedy and it will make you well. Kerr's pharmacy.

Paper Foe to Rheumatism.

Rheumatism being such a universal complaint, it is hardly to be wondered at that there exists a paper entirely for the benefit of rheumatic sufferers. This is published in Germany, and in it rheumatic patients discuss their symptoms and tell of anything that has proved a relief to their pains.

Why Turbines Shake.

Passengers of the new turbine steamers often express disappointment and surprise to find that the vibration experienced on ocean-going vessels has not been entirely eliminated. As a matter of fact, the vibration, so far as it relates to the engines, has been suppressed and the conditions greatly improved.

Cheese Dainty.

Cheese is being used as a substitute for meats. It is pre-eminently useful in making dainties for chance company suppers. Toast spread with grated cheese with a dash of paprika set in a quick oven is appetizing.

Information for Uncle Hl.

"Well, I swan," said Uncle Hl Hayricks as he was being conducted through the fine club building by his nephew, "it's mighty elegant, ain't no doubt about that. You people that belong to it must all be millionaires, ain't you?"

"Not all of us. There are several millionaires among our members, however."

"Why, it's jes' like a palace. What you got all these livin' rooms for, anyhow?"

"They are mostly for the accommodation of gentlemen who are paying alimony, or who expect to begin soon."

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